

American Legion Auxiliary

Cook Book

ARCHIE HAY
POST No. 24



ROCK SPRINGS

WYOMING

Mrs. Crippen

RECIPES

• *Collected by the*

American Legion Auxiliary



ARCHIE HAY POST No. 24



ROCK SPRINGS

1

1

WYOMING

Mrs. Crippen

Recipes Collected by the
American Legion Auxiliary
ARCHIE HAY POST No. 24

SOUPS

Cream of Lima Bean Soup—One cup dried Lima beans, 1 medium onion, 1 cup sliced celery, 2 small carrots (sliced), $1\frac{1}{2}$ teaspoons salt, 5 tablespoons fat, 4 tablespoons flour, 2 cups milk, $\frac{1}{4}$ teaspoon pepper, grated cheese, $\frac{3}{8}$ teaspoon Worcestershire sauce. Cook 1 cup dried Lima beans in $1\frac{1}{2}$ quarts of water until tender (if more water is needed add as much as is required, however, not so much as to make them soupy). When partly soft, add: 1 medium sized onion, 1 cup sliced celery, 2 small carrots, sliced. Cook until all the vegetables are tender. Rub through a strainer—there should be 4 cups. Combine with milk. Melt butter, stirring in flour mixed with $\frac{1}{2}$ teaspoon salt and the pepper. Add the liquid (which is the combined milk and vegetable puree); bring to a boil and add Worcestershire sauce, or it can be omitted. Put a tablespoon of grated cheese in soup plate and pour over it the hot soup. —MRS. CLAUDE ELIAS.

Leek and Potato Soup—One bunch leeks, 1 cup celery, $2\frac{1}{2}$ tablespoons butter, 1 quart milk, $2\frac{1}{2}$ cups potatoes, 2 tablespoons butter, 2 tablespoons flour, salt and pepper, 1 chopped onion (small). Cut leeks and celery in very thin slices crosswise and cook in $2\frac{1}{2}$ tablespoons butter, stirring constantly, 10 minutes. Add milk, and cook slowly (simmer) 40 minutes. Cut potatoes in slices and cut slices small pieces; then cook in boiling salted water 10 minutes. Melt 2 tablespoons butter, add flour, and a little milk. Put potatoes in with leeks and celery, stir in the flour mixture, season with salt and pepper, and cayenne, and cook until potatoes are tender. Sprinkle chopped parsley over plates of soup, when served. —MRS. CLAUDE ELIAS.

Salmon Chowder—Slice thin one small onion and brown in 1 tablespoon butter. Add 1 can salmon. Slice over this one large potato. Season with salt and red pepper. Place over this three square crackers. Then a small can of tomatoes and 1 cup boiling water. Cover closely and simmer till potato is cooked. —MARY LEE.

White House Boullion is Famous Dish—This boullion is the most important feature of inaugural luncheons. It is also served at all state dinners, and sometimes at teas. 4 lbs. of juicy steak, 1 knuckle of veal, 2 small turnips, 1 small pod of red pepper, 2 small white onions, Salt, 6 quarts of cold water. After the vegetables are prepared they are boiled with the meat for 6 hours. Both are then strained through a fine sieve. The whole is allowed to stand over night and congeals. The grease is skimmed off and the boullion placed in a kettle to heat. —MRS. MARY LECKIE ROBERTS.

Crab Bisque—Make a very rich and rather thick cream sauce. To this add shredded crab meat. Serve in bouillon cups with a spoon of whipped cream on top.

MEAT

One chicken, 1 can tomatoes, 1 can mushrooms, 1 can corn, 1 glass white sweet wine. Boil chicken till tender, add tomatoes and mushrooms, cook a little while, add thickening, corn and wine. Good without wine. Add pepper and salt while cooking.

—MRS. FRANK CROCKER.

Braised Beef—Three lbs. beef from rump or lower round, flour, salt and pepper, 2 thin slices salt pork, $\frac{1}{4}$ cup diced carrots, $\frac{1}{4}$ cup diced turnips, $\frac{1}{4}$ cup diced onions, $\frac{1}{4}$ cup diced celery, 3 cups boiling water. Wipe the meat with a damp cloth, and dredge or sprinkle with flour, salt and pepper. Fry out the pork and brown the entire surface of the meat in the fat thus obtained. Place the meat on a rack in a deep granite pan or baking dish and surround with the diced vegetables. Add boiling water, cover the dish tightly and place in a slow oven. Remove the meat to a hot platter when done, strain out the vegetables and make a thickened gravy of the liquid that remains.

—MRS. RA SELL.

Beef a la Mode (French)—Two or 3 pounds of round steak about 1 inch thick. Lard it following the grain with well seasoned bacon fat. Put into a pan of smoking hot clarified fat and brown well on both sides. Then place meat in a baking dish with a few slices of onion, a small bouquet (sprig of thyme or a sprinkle of thyme powder; sprig of parsley; and 2 or 3 bay leaves). 1 teaspoon of sugar, salt and pepper. Pour over meat a half glass of white wine, and simmer in closed baking dish for $4\frac{1}{2}$ hours. An hour and $\frac{1}{2}$ before the end, add about 20 small onions and a dozen little carrots cut in quarters. Cover dish and finish cooking. Then remove beef, carrots and onions. Set them where they will keep hot. Strain the gravy, put back in pan and add enough flour to thicken and enough more water to make sufficient sauce to cover meat well; a can of mushrooms and more seasoning if necessary. Pour over meat, onions and carrots.

—MRS. ELIAS.

Spanish Steak—Two lbs. round steak (thick), 1 pt. canned tomatoes (strained), add few gratings lemon rind, 2 bay leaves, 1 onion, 6 whole cloves. Dredge steak with flour and pound flour in. Sear hot steak. Season with salt and pepper. Place in baking dish, cover with strained tomatoes, etc. Cover and cook two hours in slow oven.

—MRS. MURPHY.

Hamburger Steak—One lb. hamburger, 1 small onion, 1 green pepper, 1 tablespoon flour, $\frac{1}{2}$ cup tomato soup, $\frac{1}{2}$ cup water, Salt and pepper to taste. Chop onion and pepper, mix well with salt and hamburger. Knead all together, place in hot skillet with 2 tablespoons bacon fat. Bake until done. Remove to hot platter, pour off all fat but 1 tablespoon, stir in flour, add tomatoes and water. Let boil, then pour over meat and serve.

—MRS. P. C. STOKES.

Meat Loaf—Two lbs. round steak, 1 lb. fresh pork, 1 lb. veal, 1 small onion—grind all fine, and place in a large pan and add: 1 cup bread crumbs, $1\frac{1}{2}$ teaspoons salt, 2 tablespoons lemon juice, $\frac{1}{4}$ teaspoon pepper, sprinkle of cayenne, 3 eggs, 1 cup canned tomato juice (strained), 1 tablespoon green pepper (minced), $\frac{1}{4}$ teaspoon thyme, speck marjoram. Mix thoroughly and make in loaf, place in loaf pan with a couple of strips of bacon over top, pour in $\frac{1}{2}$ cup water and bake for 4 hours in a slow oven. (Cover)

—MRS. ELIAS.

Flank Steak—One flank steak, 1 can tomatoes, 3 or 4 bay leaves, 1 large onion. Put steak in covered baking dish, add tomatoes, onion, cut up fine, and bay leaves, pepper and salt. Cook for two hours. Add enough water to keep meat covered while baking. Thicken gravy and serve.

—MRS. FRANK CROCKER.

Meat Polenta—One-third as much sausage as hamburger (1 lb. in all), $\frac{1}{2}$ cup corn meal, 1 egg, 1 onion (chopped). Salt, pepper and dash of nutmeg. Make into balls and brown carefully. Simmer 1 hour in tomato sauce. A ripe olive may be placed in center of each meat ball when forming.

—DAISEY KEITH.

Ham Loaf—One lb. ground ham, 2 lbs. fresh pork, ground, 1 egg, $\frac{1}{2}$ cup milk and fill cup with bread crumbs. Mould into loaf, pour 1 can tomato soup over, and bake 1 hour in moderate oven.—MRS. HETTS.

Leg of Lamb—Have butcher bone leg of lamb and insert whole pork tenderloin. Lard, salt and pepper. Bake for $\frac{1}{2}$ hour at 450 degrees, lower heat to 300 degrees and cook $2\frac{1}{2}$ or 3 hours.

—MRS. HETTS.

Spanish Pork Chops—Place chops, floured and seasoned, in a baking dish; pour over $\frac{1}{2}$ pint chili sauce and bit of onion. Place cover on pan and bake an hour. Lamb chops may be used the same way, baking $\frac{1}{2}$ hour.

—MRS. HETTS.

Roast Breast of Veal with Potato Dressing—Breast of veal with slit between ribs and skin for "pocket" to hold "stuffing." For each medium sized potato take 1 egg. Grate raw potatoes, mix with eggs, pepper and salt to taste. Fill "pocket" and sew together. Roast rib-side down from 2 to $2\frac{1}{2}$ hours according to size of piece of meat.

—MRS. W. H. GOTTSCHKE.

FISH

Codfish Souffle—Soak codfish in water to freshen a little. 1 cup codfish, 2 cups mashed potatoes, $\frac{1}{2}$ cup milk, 2 well beaten eggs, $\frac{1}{4}$ cup butter. Heat milk and butter in large saucepan, stir in fish and mashed potatoes and beat thoroughly, like cake. In a bowl beat whites of eggs until stiff add yolks and beat a minute longer. Stir eggs quickly and lightly into the potato mixture and turn at once into a baking dish. A bit of pepper is all seasoning necessary. Bake in hot oven about 30 minutes. Very light and fluffy.

—MRS. ELLA J. BRIDGE.

Creamed Tuna Fish and Peas—Four tablespoons butter, 5 tablespoons flour, $2\frac{1}{2}$ cups milk, 1 can tuna fish, 2 hard boiled eggs (diced), 1 cup cooked peas, 1 tablespoon chopped pimentos, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika. Melt butter, add flour when mixed add milk and cook until a creamy sauce forms. Add rest of ingredients and cook slowly from 3 to 5 minutes, stir while cooking. Serve with toast or rolls or in pattie shells.

—MRS. P. C. STOKES.

Shrimp on Toast—Two cans of shrimps (remove back bones), 1 can mushrooms, 1 large can strained tomatoes, 1 can pimentos, 2 large green peppers, 2 medium-sized onions, 4 tablespoons butter, 3 tablespoons flour, 1 teaspoon salt, $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon paprika. Cut up onions and green peppers and cook in two of the tablespoons of butter. Make sauce with other two spoons of butter, flour and tomatoes and add all seasoning to this. Then add shrimps, mushrooms and the cooked onions and peppers. Serve on buttered toast.

—MRS. G. W. HEGWALD.

FISH—Continued

Molded Salmon—Remove skin and bones from one can of salmon and then flake the salmon. Mix one cup thin cream with 3 egg yolks and $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon salt, 2 teaspoons sugar and $\frac{1}{4}$ cup vinegar. Cook in a double boiler until thick. Then add 1 tablespoon of gelatin soaked in $\frac{1}{4}$ cup of water. Pour mixture over the salmon. Mix and turn into a mold on ice. Serve on lettuce with cucumber dressing.

—MRS. MARY LECKIE ROBERTS.

Salmon Loaf—One can salmon, 1 cup fine bread crumbs, 3 or 4 eggs, 1 tablespoon butter, 1 cup milk, seasoning to taste, shredded lettuce or peas. Remove bone and skin from salmon. Mix bread crumbs, add milk and fat. Then eggs and lettuce or peas. Mix well. Turn into a greased mold and bake or steam. Serve with white sauce or tomato sauce.

—MRS. R. A. SELL.

VEGETABLES

Harvard Beets—One-half cup sugar, $\frac{1}{2}$ tablespoon cornstarch. Add $\frac{1}{2}$ cup vinegar and let boil 5 minutes. Quarter beets and let stand on back of stove $\frac{1}{2}$ hour. Just before serving add 2 tablespoons butter.

—MRS. JOSLIN.

Sweet Corn, Spanish Style—Three cups corn pulp, 1 medium onion, 1 cup tomato puree, 1 tablespoon butter, 1 green pepper, salt, 1 tablespoon sugar (scant), 4 tablespoons cream. Place the butter in a frying pan and add the finely chopped onion and fry a delicate brown; then add the pepper from which the seeds have been removed and chopped very fine, then the tomato puree (strained can of tomatoes or fresh stewed and strained), add sugar and the corn, season to taste with salt. Stir in the cream, butter, cook for about 20 minutes. A good lunch dish or nice served with meat, or rice.

—MRS. CLAUDE ELIAS.

Eggplant en Caserole—One small eggplant, 1 large onion, 4 ripe tomatoes, $\frac{1}{4}$ cup bread crumbs, butter, grated cheese. Pare and boil eggplant until tender. Butter caserole, add layer of eggplant, tomatoes, onion slices, and bread crumbs, repeat until used, seasoning each layer with salt, pepper and pieces of butter. Sprinkle grated cheese on top layer and bake slowly in covered caserole for 1 hour. Uncover to brown cheese and crumbs on top. Put pieces of butter between each layer.

—MRS. CLAUDE ELIAS.

Potato Puffs—Two cups boiled potatoes (grated), 1 cup bread flour, salt, sour cream. Thoroughly mix the flour, potatoes and salt. Add sour cream enough to make it possible to knead the mixture. Roll out as thin as possible. Cut with biscuit cutter. Fry in deep fat until brown. Serve hot. This will make 6 servings.

—MRS. R. A. SELL.

BREAD

Biscuits—Two cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{2}{3}$ cup milk, 2 tablespoons butter or lard.

—MRS. E. H. ROESLER.

Bran Bread—One cup each of health bran, graham flour and bread crumbs, $\frac{1}{2}$ cup molasses and $\frac{1}{2}$ cup raisins, 1 teaspoon soda, 1 teaspoon salt, $\frac{1}{2}$ cup sugar, 1 egg. Mix with sour milk until like soft biscuit dough. Bake one hour. (Sour cream rather than sour milk makes a more delicious product.) I always add $\frac{3}{4}$ cup nut meats, too.

—DOROTHY IRENE LEE.

Barm Brack—(A Christmas Bread)—Dissolve in a cup of warm milk, $\frac{1}{2}$ cup butter, let cool to blood heat and add $\frac{1}{2}$ of a compressed yeast cake, blending it with the liquid. Add at same time 2 tablespoonfuls of sugar. When the yeast begins to work add from $2\frac{1}{2}$ to 3 cups flour, sifted with $\frac{1}{2}$ teaspoonful of salt, work into a rather soft dough, and let rise until double in bulk. This should take about 4 hours. Keep in warm place and covered. Meantime mix $\frac{1}{2}$ cup each of sultana raisins, seedless black raisins, black currants, and an ounce of shredded citron, one teaspoonful of grated nutmeg, $\frac{1}{2}$ teaspoonful of cloves, and $\frac{1}{2}$ teaspoonful of mace. Sprinkle over all $\frac{3}{4}$ cup of sugar, and work into the risen dough. Place in a well-greased loaf tin, let rise again in warm place until double in bulk, and bake at 325 deg. Fah. for an hour and thirty minutes. (A sheet of brown paper can be placed over top of loaf after half baked or when fairly brown to keep it from getting too brown and hard on top).
—MRS. ELIAS.

Coffee Cake—One egg and $\frac{1}{3}$ cup sugar, creamed, $\frac{1}{2}$ cup milk (scant), 1 cup flour, 1 teaspoon baking powder. Sprinkle top with butter, sugar, cinnamon and fine nuts if desired.

—MRS. HAY.

Coffee Cake—Three cups flour, sifted, $\frac{1}{4}$ teaspoon mace or nutmeg, 4 teaspoons baking powder, 1 cup sugar, 1 teaspoon salt, $\frac{1}{4}$ teaspoon cinnamon, $\frac{3}{4}$ cup butter or other shortening, 2 eggs, 1 cup milk. Mix flour, sugar, baking powder and spices, rub in butter, add unbeaten eggs and milk. Stir until smooth, place in greased cake pan and cover with following mixture: $\frac{3}{4}$ cup brown sugar, scant $\frac{1}{4}$ cup butter, 3 tablespoons flour, $\frac{3}{4}$ cup nuts (almonds). Mix sugar, butter, flour and cinnamon, spread on top, then sprinkle over nut meats. Make 2 nice layers. For a change part of nut meats and $\frac{1}{2}$ cup raisins may be added to batter.
—MRS. P. C. STOKES.

Date and Nut Bread—One package of dates, 1 level teaspoon soda sprinkled over dates and one cup of boiling water poured over dates, 1 rounded tablespoon butter, 1 egg, unbeaten, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup chopped walnuts, $1\frac{1}{2}$ cups white flour. Cream butter and sugar, add $\frac{1}{4}$ teaspoon salt and unbeaten egg. Mix thoroughly, then add dates and last the sifted flour. Turn into buttered tin and bake in moderate oven.
—MRS. JESSIE MURPHY.

Ginger Bread—One-half cup sugar, 1 cup molasses $\frac{1}{2}$ cup butter, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 teaspoons soda dissolved in 1 cup boiling water, $2\frac{1}{2}$ cups flour. Add 1 or 2 well beaten eggs just before putting in pan to bake. Seems thin, but will be O. K.
—MRS. ELLA J. BRIDGE.

Nut Bread—Mix $2\frac{1}{2}$ cups flour, 1 cup ground walnuts, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 4 level teaspoons baking powder. Beat 1 egg and add a cup of milk. Add to other mixture. Let raise 20 minutes. Bake 45 minutes.
—MRS. CHRISTIE.

Spoon Bread—One pint milk, $\frac{1}{2}$ cup cornmeal, 1 teaspoon butter, $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon salt, 1 teaspoon sugar, 3 egg whites. Heat the milk nearly to boiling. Stir in cornmeal gradually and cook until mushy. Add baking powder, salt, butter, sugar and the egg yolks, beaten light. Fold in the egg whites beaten stiff. Pour into a greased baking dish and bake 35 minutes at 350 deg. F. Serve at once with butter, from dish in which it was baked.

—MRS. ELIAS.

Cream Muffins—One pint of whipping cream (whip), 2 teaspoons baking powder, 2 eggs, well beaten, added to cream, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt. Make stiff enough to just drop off spoon—use perhaps 2 cups of flour.
—A. JUEL.

BREAD—Continued

Raisin Bread—4 cupfuls of spring wheat flour, $\frac{1}{2}$ cup sugar, 1 teaspoon of salt, 5 teaspoons cream of tartar baking powder, 1 cup ground raisins (whole ones are just as good), 4 eggs, beaten light, $1\frac{3}{4}$ cups milk. Sift dry ingredients together. Add raisins; add milk and beaten eggs. Mix well. Bake in two small greased loaf pans in a moderate oven about 45 minutes.

—MRS. ELIAS.

Virginia Spoon Bread—Heat $1\frac{1}{4}$ cups of water to a boiling point. Stir in $\frac{1}{2}$ cup of white cornmeal and cook for about 3 minutes, stirring until smooth. Add 1 tablespoon of shortening and $\frac{1}{2}$ cup of cooked hominy grits while hot. Beat smooth, adding $\frac{1}{2}$ cup of milk. Add $\frac{1}{2}$ teaspoon of sugar, 1 teaspoon salt and 1 well beaten egg, and gradually beat in $\frac{1}{2}$ cup milk. Put mixture in buttered pan and make for 40 minutes. This serves 4 people.

—MRS. MARY LECKIE ROBERTS.

Date Muffins—One-fourth cup butter, 1 egg, 1 cup flour, 1 cupraham flour, 5 teaspoons baking powder, $\frac{1}{4}$ cup sugar 1 cup milk, $\frac{1}{2}$ teaspoon salt, 1 cup dates, cut in small pieces. Cream butter, add sugar and eggs, well beaten; sift baking powder with flour, add dates. Then add to first mixture, alternating with milk. Bake 25 minutes.

—MRS. HETTS.

Pop-Overs That Really Pop—One cup flour, $\frac{1}{4}$ teaspoon salt, 1 cup milk, 2 eggs, beaten, 1 tablespoon melted butter. Sift flour and salt. Add milk gradually, then eggs and butter. Beat batter five minutes with an egg beater. Pour into hot buttered muffin pans or earthen cups. Bake in a hot oven (400 deg. F.) for 30 minutes. Reduce heat to a moderate oven (325 deg. F.) and bake 15 minutes. Do not open the oven door while baking. This recipe makes 10 pop-overs.

—MRS. RA SELL.

Potato Rolls—Two cups mashed potatoes $\frac{3}{4}$ cup lard and butter mixed, 1 cup milk, $\frac{1}{2}$ yeast cake, 2 tablespoons sugar, 1 tablespoon salt, $1\frac{1}{2}$ quarts flour. Add shortening to potatoes while hot. Soften yeast in cool scalded milk; add to potato mixture; when cool add sugar and salt and 1 quart flour. Let rise until light; add rest of flour. Roll out and cut one on top of the other. Let rise 2 hours.

—MRS. WILLIAM SMITH.

Three Hour Rolls—To 2 Fleischmann's yeast cakes, 1 pint milk, (warm), 2 tablespoons sugar, add $3\frac{1}{2}$ cups flour, 1 tablespoon salt and beat in well. Let rise one hour. Add 2 eggs, well beaten, $\frac{1}{2}$ cup of sugar, less two tablespoons, and $\frac{1}{2}$ cup lard, creamed together, and beat well. Add $3\frac{1}{2}$ cups flour, mix and let rise 1 hour. Put in pans and let rise 40 minutes. Bake 20 minutes.

—RUTH SPICER.

PICKLES

Chow-Chow—One quart of small pickling cucumbers, 2 quarts small pickling onions, 1 quart green tomatoes, 5 large cauliflower, 6 green peppers, 3 red peppers, 6 cups white sugar, 3 quarts vinegar, 1 quart water, 1 tablespoon celery seed, 1 tablespoon mustard seed, salt to taste. Wash and cut vegetables and soak over night in salt brine. Scald in same brine and drain. Boil following mixture until thick: Vinegar, water and sugar, 5 tablespoons flour, $\frac{1}{4}$ lb. good mustard, $1\frac{1}{2}$ tablespoons tumeric, 1 tablespoon curry powder. Then while the mixture is hot pour over the vegetables. Add the celery seed, mustard seed and salt to taste. Bottle at once.

—MRS. MATHILDA ANDERSON.

Beet Relish—One qt. beets, 1 qt. cabbage, 2 cups sugar, 1 cup grated horseradish (bottled will be alright to use), 1 tablespoon salt, 1 teaspoon pepper, vinegar. Cook beets until tender. Then skin them and chop fine, enough to make one quart. Chop fine an equal measure of cabbage. Mix together all the ingredients and cover with cold vinegar. Place in a stone jar and cover tight, or they can be sealed in sterilized jars.
—MRS. ELIAS.

Bread and Butter Pickles—Peel and slice as for table use 2 quarts cucumbers. Chop one large green pepper, slice four onions. Salt and let stand three hours. Drain and add, 1 cup vinegar, 1 teaspoon tumeric powder, 2 teaspoons white mustard seed, $2\frac{1}{2}$ cups sugar. Mix well, put on stove until hot, let come to boiling point, put in jars and seal.
—MRS. E. H. ROESELER.

Chili Sauce—Twelve large ripe tomatoes, 3 onions, 2 green peppers, 2 red peppers, 2 tablespoons mixed spices, 2 teaspoons celery seed, 2 cups vinegar, $1\frac{1}{2}$ cups brown sugar, 3 teaspoons salt. Peel the tomatoes and cut in small pieces. Chop the onions and peppers. Mix all together and add remaining ingredients, having the spices tied in a cheesecloth bag. Cook until thickened, about $1\frac{1}{2}$ hours. Turn into sterilized jars and seal.
—MRS. E. H. ROESELER.

Pepper Hash—Three doz. green and red peppers and 5 large onions—grind together, put in a colander and pour hot boiling water over them. Let drain well, then take: $2\frac{1}{2}$ pints vinegar, 3 teaspoons salt, $1\frac{1}{2}$ cups sugar. Cook with pepper mixture a few minutes and then seal.
—MRS. ELLA J. BRIDGE.

Chili Sauce—Twenty-four large ripe tomatoes, 10 green peppers, 10 onions, 4 tablespoons salt, $3\frac{1}{2}$ tablespoons cloves, 4 tablespoons ginger, 8 tablespoons sugar, 8 cups weak vinegar. Put onions and peppers through grinder, chop tomatoes with peeling, boil slowly from 2 to 3 hours.
—MRS. W. H. GOTTSCHIE.

Sliced Cucumber Pickles—Seven quarts cucumbers, 3 pints vinegar, 3 cups sugar, 9 small onions, 1 tablespoon tumeric powder, 1 tablespoon celery seed. Wash the cucumbers, do not peel. Slice enough to make seven quarts. Make a salt solution of one cupful of salt in five quarts of water and soak the cucumbers in this overnight. In the morning drain and add the sliced onions and the other ingredients. Bring all to the boiling point and place in sterilized jars.—MRS. ELIAS.

Spanish Sauce—Six good-sized onions, 6 green peppers (sweet), 12 good-sized cucumbers peeled, 1 large cabbage, 2 quarts green tomatoes, 6 red peppers (sweet), 1 tablespoon mustard seed, 3 cups brown sugar, 2 tablespoons celery salt, 2 tablespoons ground mustard, 1 tablespoon tumeric powder, 2 tablespoons flour, 3 cups vinegar or enough to cover. Chop the cabbage, cucumbers and tomatoes. Add salt to taste. Let stand about 1 hour, then strain off all the green juice. Chop the peppers and onions and add a little salt. These do not require straining. Mix all together after adding all other ingredients. Cook slowly 1 hour.
—MRS. ELIAS.

Sweet Pickles—Twenty-five cucumbers (dill size), leave part of stem on. Put in brine and let remain for 2 weeks. Remove and cut into pieces an inch long. Soak in cold water for 10 minutes. Drain. Put in jar, cover with cold water, add lump of alum the size of a walnut and let stand overnight, then drain and wash with cold water. Boil 1 qt. vinegar, 2 qts. sugar, 2 sticks cinnamon, $\frac{1}{3}$ teaspoon mace, 1 tablespoon hole cloves. Boil liquid and pour over cucumbers. Repeat this process for 4 mornings. The fourth morning put in jars and seal.
—MRS. E. H. ROESELER.

PICKLES—Continued

Pepper Relish—Twelve green peppers, 12 red peppers, 14 large onions. Put through a food chopper. Pour boiling water over and let stand 10 minutes. Drain. Cook 25 minutes with 2 cups sugar, 2 cups vinegar and 3 tablespoons salt. Put in jars and seal.

—MRS. E. H. ROESLER.

Chili Sauce—Thirty good-sized, ripe tomatoes, 6 large onions, 4 green peppers, 2 tablespoons salt, 6 tablespoons brown sugar, 3 tablespoons ground cinnamon, 2 tablespoons ground ginger, $\frac{1}{2}$ teaspoon cloves, 6 cups vinegar. Peel tomatoes, chop onions and green peppers fine. Mix altogether and boil three hours. Then bottle.

—MRS. MATHILDA ANDERSON.

Uncooked Chili Sauce—Fourteen ripe tomatoes, 6 large onions, 6 green peppers, 6 red peppers, 6 small CHILI peppers, 2 lbs. brown sugar, 5 cups vinegar, 1 cup salt, 2 ounces white mustard seed. Chop the vegetables, add salt and mix well. Place in a flour sack and let drain over night. Add vinegar, sugar and mustard seed. Mix thoroughly and put in glasses or bottles and seal with parawax.

—MRS. J. B. ANDERSON.

SALADS

Cardinal Salad—One pkg. lemon jello, 1 cup boiling water, $\frac{3}{4}$ cup beet juice, 3 tablespoons vinegar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons onion juice or grated onion, 1 tablespoon horseradish, $\frac{3}{4}$ cup diced celery, 1 cup cooked beets, diced. Dissolve jello in boiling water. Add beet juice, vinegar, salt, onion juice and horseradish. Chill. When slightly thickened fold in celery and beets. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise.

—DOROTHY IRENE LEE.

Cranberry Salad—One-half envelope Knox gelatin, $1\frac{1}{2}$ cups water, 1 cup sugar, 1 pt. cranberries, $\frac{3}{4}$ cup celery (diced), $\frac{1}{3}$ cup nut meats (chopped). Cook cranberries in 1 cup water 20 minutes. Stir in sugar and cook 5 minutes. Soften gelatin in other $\frac{1}{2}$ cup cold water. Let stand 10 minutes. Add gelatin to cranberries. Stir till dissolved. When salad begins to thicken, add celery and nuts and pour into moulds.

—MRS. HETTS.

Macaroni Salad—One-half pkg. macaroni, 1 can shrimps, 4 hard-boiled eggs, 1 small onion cut up fine, mayonnaise dressing. Boil macaroni until tender, drain, run cold water through it several times, drain and chill. Add shrimps, minced, cut egg in small pieces, add eggs, onion and mayonnaise. Serve on crisp lettuce leaves.

—MRS. F. CROCKER.

Peach Salad—Arrange halves of canned peaches on crisp lettuce leaves. Fill centers with cheese salad dressing and garnish with strips of pimento.

Cheese Salad Dressing—One-half teaspoon sugar, 1 teaspoon salt, 1 tablespoon flour, 2 egg yolks, $\frac{1}{2}$ cup canned milk and $\frac{1}{2}$ cup water or 1 cup milk, $\frac{1}{4}$ cup vinegar, 1 package cream cheese. Mix dry ingredients together, add milk and water (or milk). Cook for a few minutes stirring to make smooth. Pour over the beaten egg yolks and add a bit of butter. Cook one or two minutes and when cool add vinegar and cheese rubbed through a sieve. This makes a very tasty dressing for other salads also.

—MRS. RA SELL.

Olive Pecan Salad—One pkg. lemon jello dissolved in water as per instructions on package, 1 small bottle stuffed olives (sliced), 1 cup pecans, $\frac{1}{2}$ cup diced celery. Add to cooled jello. Mould, serve on lettuce with mayonnaise.

—MRS. HETTS.

Pineapple Cheese Salad—One-half cup cold water, 1 level tablespoon gelatine, $\frac{1}{2}$ cup boiling water, $\frac{3}{8}$ cup grated cheese, 1 cup crushed pineapple, 1 tablespoon sugar, $\frac{1}{2}$ cup cream (whipped), salt. Soak gelatine in cold water and dissolve in boiling water; add sugar, salt and pineapple. When it begins to stiffen, add cream (whipped), and cheese. Turn into molds. Serve on lettuce leaves with mayonnaise.

—MRS. HETTS.

Pineapple and Cheese Salad—One pkg. lemon jello dissolved in 1 cup boiling water. When this begins to congeal add 1 pkg. Bluehill pimento cheese, 1 small can crushed pineapple and $\frac{1}{2}$ pint cream, whipped. Serve on crisp lettuce leaves.

—MARY LEE.

Salad Supreme—One pkg. lemon jello, 1 pint boiling water (less 2 tablespoons) 2 tablespoons vinegar, $\frac{1}{2}$ teaspoon salt, shake of cayenne pepper, 2 cups cabbage (cut fine), 1 cup tart apple, cut fine; 1 small bottle stuffed olives (cut fine). Dissolve jello in boiling water; add vinegar, salt and cayenne pepper. Chill. When slightly thickened, stir in cabbage, apples and olives. Put into individual moulds. Chill until firm. Serve on lettuce with mayonnaise.

—MRS. HETTS.

Tomato Cheese Aspec—One can tomato soup, 3 pkgs. Philadelphia cream cheese. Heat soup and melt cheese in it. When cool add 1 cup Batavia salad dressing, 1 cup celery, pimentos and green pepper. 1 envelope Knox jello. First place cold water on jello, let stand 5 minutes and then add hot water. Place salad in moulds or a tin.

—MRS. MARY LECKIE ROBERTS.

White Fruit Salad—Dressing: 6 tablespoons cracker crumbs rolled fine, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar, 1 cup sugar. Cook until thick, like jam. Cool. When cold add about 1 cup cream, whipped, then add fruits and let stand for an hour or two. Fruit: Bananas, pineapple, white grapes or white cherries and marshmallows.

—MRS. HETTS.

Cucumber Dressing—To 1 cup thick cream add $\frac{1}{4}$ teaspoon salt, a speck of pepper and 2 tablespoons vinegar. Beat until thick. Just before serving add one cucumber which has been prepared, chopped very fine and drained.

—MRS. HAY.

Oil Dressing—One cup of oil, $\frac{1}{2}$ cup vinegar, 1 tablespoon sugar, $\frac{3}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, 1 tablespoon paprika. Place in jar and seal. Then shake until well mixed.

—MRS. J. B. ANDERSON.

CAKES

Apple Cake—One and one-half cups apple sauce, 1 cup sugar, 2 cups flour, 1 cup raisins (chopped), 1 teaspoon cloves, 1 cup English walnuts, $\frac{1}{2}$ cup butter, 1 tablespoon hot water, 2 teaspoons soda, 1 teaspoon cinnamon. Cream butter and sugar, add apple sauce; dissolve soda in hot water, add spices and fruit, then flour. Bake in moderate oven in loaf.

—MRS. HETTS.

Date Cake—One-half cup butter, 1 cup brown sugar, 2 eggs, beaten light, 2 cups flour, 1 teaspoon salt, 1 cup lukewarm water in which 1 teaspoon of soda has been dissolved, 1 cup dates, 1 cup nuts and 1 teaspoon flavoring. Bake in a very slow oven one hour.

—MRS. H. J. SADLER.

CAKES—Continued

Angel Cake—Twelve egg whites, $1\frac{1}{2}$ cup sugar—bar or confectioners, 1 cup Swans Down cake flour, 1 teaspoon cream of tartar, 1 tablespoon cold water, almond and rose extract. Sift flour and measure. Add cream of tartar and sift 3 or 4 times; beat egg whites stiff but not dry, add sugar a little at a time and beat thoroughly with rotary cream whip. Add flour little at a time and beat thoroughly; lastly add water and extract and beat. Pour in funnel pan. Before placing in oven slam pan smartly on table to take out all air bubbles. Bake in moderate oven 40 minutes.
—MRS. GEO. B. PRYDE.

Date Cake—1 cup dates (chopped), $\frac{1}{2}$ cup nuts, 1 tablespoon butter, 1 egg, 1 teaspoon soda, 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 cup boiling water, pinch of salt, 1 teaspoon vanilla. Sprinkle soda on dates then add hot water. Let cool, then add other ingredients. Keeps well.
—MRS. P. C. STOKES.

Fruit Cake—Measure with Coffee Cup. 8 cups sifted flour, 3 heaping teaspoons baking powder, 3 boxes raisins, 1 pound sultana raisins, 1 pound almonds, 1 pound walnuts, $1\frac{3}{4}$ pound butter, $1\frac{1}{2}$ pound candied pineapple, $1\frac{1}{2}$ pounds candied cherries, 1 bottle grape jelly, 1 bottle Teagarden strawberry jam, 4 teaspoons cinnamon, 1 teaspoon allspice, 2 teaspoons mace, 1 teaspoon cloves, 2 teaspoons nutmeg, $2\frac{1}{2}$ cups of sugar, 1 cup New Orleans molasses, 1 cup brandy, 1 tablespoon vanilla extract, 1 tablespoon lemon extract, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound lemon peel, $1\frac{1}{2}$ pounds of dates, 15 eggs separate yolks from whites and beat each well. Sift flour and baking powder; cream butter and sugar; add molasses, then yolks of eggs, spices, flavored fruit and last the egg whites. Bake three hours at 275 deg. F. and make seven loaves. Do not use extra flour or flavoring fruit.
—MRS. JOHN HAY.

Devil's Food Cake—One-half cup shortening, $1\frac{1}{4}$ cups sugar, 2 eggs, $1\frac{3}{4}$ cups flour, 1 teaspoon salt, 1 teaspoon soda, 1 cup sweet milk, 2 squares melted chocolate, 1 teaspoon vanilla. Cream the shortening and add the sugar gradually. Add the well beaten eggs. Sift the flour once before measuring. Sift the flour, salt and soda together. Add to the creamed mixture alternately with the milk. Add the melted chocolate. Add the vanilla. Mix well and pour into well greased pan. Bake 40 minutes in moderate oven.
—MRS. RA SELL.

Devils Food (Delux)—Two cups sifted pastry flour, 1 teaspoon baking powder, 1 cup butter or other shortening, $\frac{3}{4}$ cup granulated sugar, 2 cups sifted brown sugar, 3 egg yolks (unbeaten), 3 whole eggs (unbeaten), $\frac{1}{2}$ cup sour milk, 1 teaspoon vanilla, $\frac{1}{2}$ cup boiling water, 6 squares unsweetened chocolate (melted), $1\frac{1}{4}$ teaspoons soda. Sift flour once, measure, add baking powder and sift again. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, beat thoroughly. Then add eggs, one at a time, beating vigorously after addition of each egg. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Add boiling water to chocolate and mix well; add soda. Combine chocolate mixture and cake batter and beat vigorously for several minutes. Pour into greased loaf pan or layer tins. Bake in moderate oven 350 deg. F. for 1 hour. Cover top and sides with seven minute frosting.
—MRS. ELIAS.

Devil's Food Cake—One-fourth pound of butter and 1 cup sugar (cream well), 2 eggs, 2 squares melted chocolate, 1 teaspoon soda put in chocolate, 1 cup milk, $1\frac{1}{2}$ cups Swan Down cake flour. Bake in two layers and frost.
—MRS. E. H. ROESLER.

Loaf Nut Cake—One cup powdered sugar, $\frac{1}{2}$ cup butter, creamed with sugar, generous $\frac{1}{2}$ cup milk, 2 cups flour, 5 egg whites, beaten stiff, 1 heaping teaspoon baking powder, 1 teaspoon almond flavoring, 1 cup English walnuts, broken and dredged with some of flour and added last.

—Mrs. W. H. GOTTSCHÉ.

Maple Nut Cake—One-fourth lb. butter, 1 cup sugar, 2 eggs (well beaten), 1 cup milk, 2 cups flour, 2 teaspoons baking powder, 1 cup nuts (walnuts), 1 teaspoon vanilla. Bake in layers and ice with maple frosting.

—MRS. JOE ARMSTRONG.

Potato Cake—Three-fourth cup of butter and 2 cups sugar (cream well), add 1 cup boiled and mashed potatoes, 4 eggs (well beaten), $\frac{1}{2}$ cup sweet milk, 2 cups flour and 2 teaspoons baking powder (sifted together 4 times), 2 ounces of melted chocolate, 1 cup walnuts, 1 teaspoon each of cloves, cinnamon and nutmeg. Bake in layers and cover with mocha icing.

—MRS. T. HAY.

Pound Cake—Scant half pound butter, 6 eggs (well beaten), 1 cup sugar, $1\frac{1}{2}$ cups flour, 2 teaspoons vanilla. Cream butter and sugar, beat whites and yolks of eggs separately or together, add slowly to butter and eggs. Sift flour 3 or 4 times with $\frac{1}{4}$ teaspoon baking powder.

—MRS. W. H. GOTTSCHÉ.

Prune Cake—One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs (well beaten), 1 cup prunes (cut up), $\frac{1}{2}$ cup prune juice, 1 teaspoon soda in $\frac{1}{2}$ cup hot water, 2 cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon cloves.

—MRS. E. H. ROESLER.

Spanish Chocolate Cake—One-fourth cake chocolate, $\frac{1}{2}$ cup milk—boil until it thickens, let cool, then add: 1 large tablespoon butter and 1 cup powdered sugar (creamed together), yolk of 1 egg (beaten), $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 level teaspoon soda.

—MRS. WILLIAM SMITH.

Spice Cake—Cream $\frac{1}{2}$ cup butter, gradually add 1 cup granulated sugar, and the yolks of 2 eggs, beaten light. Then add $1\frac{1}{2}$ cups flour sifted with $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon each of cinnamon and mace and $\frac{1}{4}$ teaspoon of ground cloves, alternately with $\frac{1}{2}$ cup of milk. Lastly, beat in the two egg-whites beaten stiff. Bake in an 8 inch pan at 375 deg. F. for 25 minutes.

—MRS. ELIAS.

Sponge Cake (Never Fail)—Six large or 7 small eggs, 1 cup granulated sugar, 1 teaspoon cream of tartar, 1 cup pastry flour, 1 teaspoon vanilla, $\frac{1}{3}$ cup water. Boil sugar and water with the teaspoon of cream of tartar until it spins a thread. While it boils, beat the egg white and yolks separately. Whites stiff, and yolks until lemon colored. Then add the syrup to the egg yolks, slowly, and beat hard, then pour this into the stiffly beaten whites and beat again, add cup of flour and beat, then vanilla. Bake in a slow oven about 300 deg. F. for 35 minutes. Bake in angel cake tin. (To beat use egg beater.)

—MRS. ELIAS.

Waffle-ized Shortcake—Two cups flour, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 4 teaspoons baking powder, 6 tablespoons shortening, $\frac{3}{4}$ cup milk. Mix and sift flour, salt, sugar and baking powder, add milk and make soft dough. Drop by spoonful on each section of iron and bake about 3 minutes. Spread 2 sections with butter and sugar, put together with crushed berries, cover top with berries and whipped cream. Do not have the grid too hot. Remove carefully from grid, do not open grid until after cake starts to cook.

—MRS. P. C. STOKES.

CAKES—Continued

Prune Cake—One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sour milk, $\frac{1}{2}$ teaspoon cinnamon and cloves, 1 cup (large) prunes and juice, 2 cups flour, 1 level teaspoon baking soda (in milk).

—MRS. WILLIAM SMITH.

Prune Cake—Three-fourth cup butter and lard, 2 cups sugar, 4 eggs, 1 cup sweet milk, 1 teaspoon baking soda, 1 cup walnuts, 3 cups flour, 1 heaping cup of prunes, $\frac{1}{2}$ cup prune juice, 1 teaspoon cinnamon, 1 teaspoon cloves, a pinch of salt. Mix as written, dissolve soda in prune juice. Bake in moderate oven 45 minutes.

—DAISEY KEITH.

White Cake One cup sugar and 1 cup butter (creamed), 1 cup milk, 2 cups Swans Down cake flour, 4 egg whites (beaten), 1 heaping teaspoon baking powder with whites of eggs, flavoring. Add a third of the milk and a third of the flour to well creamed butter and sugar until all the milk and flour is used. Then add the egg whites and baking powder. Never use a spoon in a white cake. The hands should be washed well and used for the entire mixing of the cake. —

—MRS. E. H. ROESLER.

White Fruit Cake— $1\frac{1}{2}$ lbs. sugar and 1 lb. butter (creamed), 1 doz. eggs (separate and add whites, stiffly beaten, last), 3 lbs. flour and juice from 1 large can pineapple (add alternately), 1 lb. almonds, 2 lbs. white raisins, $\frac{1}{2}$ lb. candied pineapple, $\frac{1}{2}$ lb. candied cherries, $\frac{1}{2}$ lb. citron, 2 teaspoons soda, 2 teaspoons cream of tartar, almond flavoring. Mix in order given, and bake in slow oven $2\frac{1}{2}$ hours.

—RUTH SPICER.

White Fruit Cake One and one half cups shortening, 2 cups sugar, $\frac{1}{3}$ cup sweet milk, $\frac{1}{2}$ teaspoon soda, 4 cups flour, 2 teaspoons salt, 2 lbs. white seedless raisins, $2\frac{1}{2}$ cups chopped almonds (blanched), 1 teaspoon cream of tartar, 12 egg whites (beaten stiff), 1 cup shredded cocoanut, 1 lb. shaved citron, $\frac{1}{2}$ lb. candied pineapple (or cherries if you wish to add a bit of color). Soak raisins in water until plump, dry thoroughly. Mix with other fruit, almonds, cocoanut and citron; add soda dissolved in milk. Cream shortening and sugar until light and soft. Sift flour and cream of tartar together several times. Add to the creamed mixture alternately with egg whites. When thoroughly mixed, combine with fruit mixture. Mix well, pour into well greased, paper lined pans and bake from one hour to one and one-half hours. Makes 10 pounds of cake.

—MRS. R. A. SELL.

Yellow Loaf Cake—Three-fourths cup butter, 5 eggs, 1 teaspoon rose flavoring, 1 cup powdered sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ spoon baking powder, $\frac{1}{4}$ teaspoon salt. Beat whites and yolks of teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Beat whites and yolks of eggs separately and combine, then add sifted powdered sugar. Sift flour, baking powder and salt and cream thoroughly with butter; add to first mixture, and add flavoring. Bake in an angelfood pan in a moderate oven.

—MRS. D. POWELL.

Strawberry Short Cake—Ingredients: 2 cups flour, $\frac{1}{4}$ cup sugar, 4 teaspoons baking powder (level), $\frac{1}{2}$ teaspoon salt, 2 eggs, $\frac{1}{3}$ cup butter, $\frac{1}{3}$ cup milk. Method: Mix dry ingredients, sift twice, work in butter with tips of fingers, add eggs well beaten, and milk. Toss on floured board, divide in two parts: Pat, roll out and bake twelve minutes in a hot oven in buttered pie or cake tins. Spread with butter and serve with sweetened and slightly warmed and crushed strawberries and whipped cream.

—MRS. LIBBY.

White Pecan Cake—One cup sugar, $\frac{1}{4}$ lb. butter (scant), 6 egg whites, 1 cup milk, $1\frac{1}{2}$ teaspoons baking powder, 2 cups flour, 1 teaspoon vanilla, $\frac{1}{4}$ cup pecans. Cream sugar and butter, add milk. Sift flour and baking powder, add to milk, butter and sugar mixture. Beat eggs stiff and add. Put chopped nuts in last. Bake in loaf pans 45 minutes.

—MRS. E. O. MORRIS.

Graham Cracker Cake—One package graham crackers (rolled), $1\frac{1}{2}$ squares of butter, 1 cup sugar, 3 eggs, 1 full cup milk, $\frac{1}{2}$ cup flour, 1 teaspoon vanilla, 2 teaspoons baking powder. Cook in two layers. When cool, use a nice jam between the layers using whipped cream on top.

—MRS. HAY.

Meringue Cake—One-half cup butter (almost one square) $\frac{1}{2}$ cup sugar, 4 egg yolks, $\frac{1}{2}$ cup Swans Down flour, 4 tablespoons milk, 1 teaspoon baking powder (level), 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt. Pour into two 8 inch cake tins. Use egg whites on top of cake (or meringue). Beat egg whites stiff and add gradually $\frac{3}{4}$ cup sugar and $\frac{3}{4}$ cup cocoanut or nuts. Bake between 325 and 350 deg. F. for 25 minutes. Let cool gradually and turn out. Have the bottoms of cakes together. Serve with one cup whipped cream and crushed pineapple placed between layers.

—A. JUEL.

Fruit Cake—One and three-fourths lbs. butter and 3 cups granulated sugar (cream), yolks of 15 eggs beaten very light, 1 bottle lemon extract (2-oz.), 1 bottle vanilla extract (2-oz.), $\frac{1}{2}$ cup brandy or cherries and juice, 1 cup molasses, 1 teaspoon soda in molasses, 4 cups flour, then 3 teaspoons baking powder sifted in 6 cups flour. Spice to suit taste, then 15 egg whites; dredge fruit with some of the above flour. Juice of 2 oranges and 2 lemons. **FRUIT:** 1 lb. white raisins, 1 lb. seeded raisins, 1 lb. candied pineapple, 1 lb. figs, 1 lb. dates, 1 lb. candied cherries, 1 lb. citron lemon and orange mixed, 1 lb. blanched almonds, 1 lb. walnuts, 1 lb. pecans. Bake 3 hours. Makes 6 cakes.

—MRS. WILL THOMPSON

Chocolate Cake—One egg (beat very lightly), 1 cup sugar, 1 cup sweet milk, 1 scant teaspoon soda in milk, $1\frac{1}{4}$ cups flour, 1 teaspoon vanilla, $\frac{1}{2}$ square butter, 2 squares chocolate. Add chocolate and butter last.

—MRS. HEGEWALD.

White Cake—One and one-half cups sugar and 1 square of butter (creamed), $2\frac{1}{2}$ cups Swans Down flour (sift flour once, then measure and sift three times), 1 cup cold water, 1 egg whites beaten stiffly, 1 teaspoon baking powder added to whites of eggs first before they are beaten stiff. After creaming butter and sugar—add first a little flour, then a little water and beat thoroughly. When all is added, fold in whites of eggs. Place in two layer cake tins and bake at 350 deg. F. for twenty-five minutes.

—MRS. JOE HAY.

Ruth Cake—One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 3 eggs, 2 cups flour, 1 square chocolate melted, 1 cup raisins, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon clove, 1 teaspoon soda. Bake in two layers—frosting between.

—MRS. W. K. LEE.

Chocolate Cake—One egg, 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 cup milk, 2 squares chocolate, 1 tablespoon butter, 1 teaspoon soda, Vanilla. Beat egg and add one half milk then sugar, flour and vanilla. Melt chocolate and butter and add to above. Then add other half of milk with soda mixed in. Beat well.

Prune Cake—Two squares of melted chocolate, 1 cup of sugar, 1 tablespoon of butter, 3 eggs, $\frac{1}{2}$ teaspoonful nutmeg, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cupful of stewed minced prunes, 2 cupsful flour, 1 level teaspoon soda dissolved in hot water and mix with chocolate. Cream sugar and butter, add spices. Beat eggs, add to sugar and spices, mix in prunes and juice and flour. Mix soda and chocolate in hot water and add to dough. Bake in moderate oven.

COOKIES, SMALL CAKES AND DOUGHNUTS

Corn Flake Kisses—Four eggs, whites only, well beaten, $1\frac{1}{2}$ cups granulated sugar, 4 cups corn flakes, 1 cup nuts, 1 cup cocoanut, 1 tablespoon vanilla. Grease and flour pan well and drop dough from a spoon. Cook in moderate oven, when hard to the touch they are done. Remove from pan with a spatula knife when cold.

—MRS. JOHN HAY.

Cream Puffs—One cup water, $\frac{1}{2}$ cup butter. Boil together, then stir in while boiling 1 cup flour. Allow to cool, add one egg at a time and beat well until three eggs have been used. Mix well and drop on buttered tin. Bake 15 minutes at 450 deg. and 20 minutes at 325 deg. Avoid opening oven. **FILLING**: One cup milk, 1 egg, $\frac{1}{2}$ cup sugar, 3 tablespoons flour. Beat eggs and sugar together add flour and stir them in the milk and cook in double boiler until thick, flavor with vanilla. When puffs are cold open and fill.

—MRS. CHRISTIE.

Cream Puffs—One cup water, $\frac{1}{3}$ cup vegetable oil, 4 eggs, 1 cup flour, $\frac{1}{2}$ teaspoon salt. Place water and oil on stove until it boils. Remove from stove and pour water and salt into mixture and mix thoroughly. Stir and cook until paste does not stick to the sides of pan. While mixture is hot add eggs unbeaten, one at a time. Beat until thoroughly mixed. Drop by tablespoon on an oiled baking sheet or pan. Bake at 450 deg. for 15 minutes and 325 deg. for 15 minutes.

—MRS. JOE HAY.

Date Bars—Three eggs, beaten until light, 1 cup sugar, beaten into eggs, 2 teaspoons vanilla, 1 cup nuts, cut fine, 1 cup dates, cut fine, 1 cup flour, 1 teaspoon baking powder. Bake 20 minutes. Cut in strips and roll in sugar.

—MRS. HETTS.

Crisp Oatmeal Cookies—One cup shortening, $\frac{3}{4}$ cup sugar, 1 egg, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, $2\frac{1}{2}$ cups oatmeal, $2\frac{1}{2}$ cups flour. Roll thin—bake in a hot oven.

—MYRTA V. EDGEWORTH.

Devils Food Cup Cakes—One cup brown sugar, 1 cup sour milk, 1 teaspoon soda, 1 egg, 1 tablespoon butter, 2 tablespoons cocoa, $1\frac{1}{2}$ cups flour, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon salt. Bake 15 or 20 minutes. **ICING**: Two tablespoons butter, 1 cup powdered sugar. Use cream to thin it for spreading vanilla.

—MYRTA V. EDGEWORTH.

Cup Cakes—One half cup butter, $1\frac{1}{2}$ cups sugar, 2 cups of flour, 1 cup of sweet milk, 2 level teaspoons baking powder, whites of 4 eggs, pinch of salt, 1 teaspoon almond extract, bake in small muffin pans. This will make about 32 cakes.

—MRS. VAIL.

Fruit Cookies—One-half cup butter, 1 cup sugar, 1 egg, 1 cup milk, 1 teaspoon baking soda, 2 teaspoons cream of tartar, $3\frac{1}{2}$ cups of flour, 1 tablespoon lard. **FILLING**: $1\frac{3}{4}$ cups raisins, $\frac{1}{2}$ cup nut meats, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ package dates, 2 teaspoons lemon juice, 2 tablespoons flour, 1 cup water. Cook until thick, roll dough very thin, cut with cookie cutter, put teaspoonful of filling on and cover with another layer of dough.

—RUTH SPICER.

Fruit Cake—One pound butter, 1 pound sugar, 1 pound flour, $1\frac{1}{4}$ pounds raisins, 1 pound dates, 1 pound citron, 1 cup walnut meats, 1 cup blanched almonds, 1 wine glass brandy, all kinds of spices. Bake in loaf tins at 275 deg. F. for 3 hours. —MRS. JOHN HAY.

Filled Cookies—One-half cup fat, 1 cup sugar, $\frac{1}{2}$ cup milk, 3 teaspoons baking powder, 1 egg, 3 cups flour, 1 teaspoon vanilla. Roll thin, place layer in pan, 1 teaspoon of filling on top, lay another cookie on and bake in moderate oven. **FILLING:** 1 cup chopped raisins or dates, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, 1 heaping teaspoon flour, salt, cook and cool. —MARY LEE.

Hermits—One and $\frac{1}{2}$ cups brown sugar, 1 cup butter, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon vanilla, $2\frac{1}{2}$ cups flour, 1 teaspoon of soda dissolved in $\frac{1}{4}$ cup hot water, 2 cups of nuts, $1\frac{1}{2}$ pounds of raisins. Drop from teaspoon and bake. —ANNE VICARS.

Southern Cookies—One cup butter, $1\frac{1}{2}$ cups sugar, creamed together, beat in 3 eggs, 1 cup milk, 3 cups Swans Down cake flour, 2 teaspoons baking powder, 1 cup chopped nuts and $\frac{1}{2}$ cup raisins. Drop in butter tins and bake. Can be baked in muffin pans. —MRS. ROESELER.

Doughnuts—One cup mashed potatoes, 2 tablespoons butter, $1\frac{1}{2}$ cups sugar, 3 whole eggs (or yolks of five) 1 teaspoon salt, 1 cup milk, 5 cups flour, 5 teaspoons Royal baking powder. Take cup of mashed potatoes and put in butter while hot, let cook then add eggs one at a time and beat well, beat sugar in then add other ingredients. —MRS. STOKES.

Ginger Cookies—One cup sugar, 1 teaspoon cinnamon, 1 pinch of salt, 1 tablespoon ginger, 1 cup lard, 2 eggs, 1 cup molasses, 2 teaspoons soda, $\frac{3}{8}$ cup boiling water, sifter of flour. Mix all dry ingredients—add lard to this and cream well; then eggs, molasses, water and flour. —MRS. WALTER MEIER.

Snowy Cup Cakes—One and one-half cups sugar, $\frac{1}{2}$ cup butter creamed, 1 cup sweet milk, 1 teaspoon lemon extract, $2\frac{1}{2}$ cups Swans Down Cake flour sifted with $\frac{1}{2}$ teaspoon soda and 1 teaspoon cream of tartar with pinch of salt. Then fold in beaten whites of three eggs and bake in greased gem pans. —MRS. E. H. ROESELER.

Raisin Doughnuts—One cup sugar, 1 cup sour milk, Yolks of 4 eggs well beaten, 1 teaspoon of cinnamon sifted with 4 cups of flour, 1 level teaspoon of soda and pinch of salt. Mix well and stir in small cup of raisins (run through the food chopper) and small cup of nut meats. Roll in small balls about the size of a small walnut and drop in hot lard. Roll in powdered sugar before serving. —MRS. E. H. ROESELER.

French Kisses—One can eagle brand sweetened milk, 1 pound or at least $\frac{1}{2}$ pound cocoanut, 2 squares chocolate, 1 teaspoon vanilla. Melt chocolate and mix with milk and add vanilla, pour on cocoanut, mould in small shapes put in buttered pan and place in moderate oven. —BETTY JOSLIN.

Delicious Sugar Cookies—Cream together $\frac{3}{4}$ cup of butter or substitute and one cup of confestioneers' sugar; to this mixture add the yolks of 3 eggs beaten. Then add 2 tablespoons of cream, 3 cups of pastry flour (or enough to make a firm dough) and 1 teaspoon of vanilla. Mix well together and place in a covered bowl on the ice over night. In the morning roll out the dough $\frac{1}{4}$ inch thick and cut in desired shapes. Sprinkle with sugar and ground almonds mixed together. Bake at 400 Deg. Fah. until a golden brown. —MRS. C. ELIAS.

COOKIES -Continued

Cinkites—Whites of 3 eggs, 1 cup granulated sugar, 1 cup unsalted almonds finely chopped, grated rind $\frac{1}{2}$ lemon, $1\frac{1}{2}$ teaspoons cinnamon, $\frac{1}{2}$ cup pastry flour. Beat whites to a stiff froth. Mix remaining ingredients and cut and fold into egg whites. Toss on a board dredged with $\frac{1}{4}$ cup flour and powdered sugar (using equal parts and mixing thoroughly). Pat and roll to $\frac{1}{4}$ inch in thickness. Shape with fancy cutter and arrange on a slightly buttered sheet, and bake in a slow oven 20 minutes, spread with confectioner's frosting.

—MRS. C. ELIAS.

Frozen Cookies—Cream together 1 cupful of brown sugar, 1 cupful of white sugar, 1 cupful of lard or other shortening, $\frac{3}{4}$ cupful of butter. To this mixture add 3 eggs well beaten. Sift together 3 cups, full of pastry flour, 1 teaspoonful each of cinnamon and ground cloves, $\frac{1}{2}$ teaspoon of mace. Add the dry ingredients gradually to the first mixture, using about $2\frac{1}{2}$ cupsfull more of sifted pastry flour. Last of all, stir in 1 cupful of chopped walnut meats. Form the dough into a long, round roll about 3 inches in diameter, place it in waxed paper in the refrigerator overnight. In the morning cut into thin slices and bake on a greased cooky sheet at 400 deg. F. until brown.

—MRS. C. ELIAS.

Refrigerator Cookies—Ingredients: 1 cup butter (2 squares), 2 cups brown sugar, 2 eggs (well beaten), 1 teaspoon cream tartar, 1 teaspoon baking soda in 2 tablespoons warm water, $\frac{1}{2}$ teaspoon salt, 4 cups flour (sifted, then measured), 1 cup walnuts (chopped), 1 teaspoon vanilla. Method: Cream butter and sugar and add rest of ingredients; mix well and form in round loaves size of cookie. Wrap loaves in oiled paper and put in ice box over night. Slice into thin cookies and bake in moderate oven.

—MRS. LIBBY.

Doughnuts—One cup sugar, 3 eggs, $\frac{1}{2}$ cup sour cream, 1 teaspoon salt, $\frac{1}{2}$ cup milk, flour to make soft dough, little nutmeg, 3 teaspoons baking powder, $\frac{1}{4}$ teaspoon soda.

—MRS. A. KIERLE.

Chocolate Cookies—One cup light brown sugar, $\frac{1}{2}$ cup melted butter $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cup flour, 1 egg, 1 teaspoon soda, 2 squares melted chocolate, $\frac{1}{2}$ cup nuts, $\frac{1}{2}$ cup chopped raisins. Beat eggs—add sugar and beat until very light. Add butter, milk, soda, flour, chocolate and fruit. Drop on buttered tins. A small teaspoonful to a cake. Ice with uncooked chocolate icing.

Rich Wafers—One square butter, $\frac{3}{4}$ cup flour, $\frac{1}{3}$ cup sugar, 1 teaspoon vanilla. Drop small amount from spoon, place nut on top and bake. The measurements must be exact and dough mixed well.

Oatmeal Cookies—One cup shortening, $1\frac{1}{2}$ cup sugar, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cup sweet or sour milk, 1 teaspoon soda, 2 eggs, 1 cup raisins, 2 cups oatmeal, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cream of tartar. Cream butter and sugar—add flour and milk alternately. Bake in moderate oven.

—MRS. J. B. ANDERSON.

Cream Sugar Cookies—One cup sugar, 1 cup butter, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon lemon extract, 3 eggs beaten light, a pinch of salt, 1 cup currants. Cream butter and sugar, add cream and flour alternately. Add soda to cream and baking powder to flour. Bake in quick oven.

PIES

Boston Cream Pie—One cup sugar, 4 egg yolks, $\frac{1}{2}$ cup water, $1\frac{1}{4}$ cups flour, 1 teaspoon baking powder, salt, vanilla, 4 egg whites. Mix in order given. Beat well. Add egg whites last. Bake in large shallow pan 30 minutes at 350 deg. Turn out and when cold split through center and spread with filling. **FILLING:** 2 cups milk, $3\frac{1}{2}$ tablespoons flour, $\frac{3}{4}$ cup sugar, $\frac{1}{8}$ teaspoon salt, 2 eggs, $\frac{1}{2}$ teaspoon vanilla. Scald milk, mix flour, sugar and salt with eggs which have been slightly beaten. Combine mixture and cook in double boiler fifteen minutes stirring constantly until thickened. Cool and add vanilla. Spread whipped cream on top of cake.

—MARY LEE.

Butter Scotch Pie—One-half cup butter, $1\frac{1}{2}$ cups brown sugar, $3\frac{1}{2}$ cups milk, 4 tablespoons flour, 4 eggs, salt and vanilla. Melt the butter, then add sugar and flour. When well mixed, cook, stirring constantly, until the mixture browns slightly then add salt, egg yolks and milk. Cook in double boiler. Beat whites, sweeten and put on top of pies. Makes two pies.

—MRS. E. H. ROESELER.

Individual Cheese Pies—One cup sugar, $\frac{1}{2}$ cup butter, yolks of 3 eggs and 1 whole, 1 cup raisins mixed with $\frac{1}{4}$ cup flour, 14 English walnuts chopped, 1 teaspoon vanilla extract. Cream butter and sugar, add eggs slightly beaten, mix well, then flour, raisins and nut meats chopped, flavor. Pour into pastry lined gem pans and bake in a very moderate oven. When firm cover with meringue and brown. Use left over whites for meringue.

—MRS. R. H. SANDERS.

Lemon Pie—One and $\frac{1}{2}$ cups sugar, juice of 4 lemons, yolks of six eggs. Cook sugar, lemon juice and egg yolks in a double boiler until very hot. Then add whites of 4 eggs, well beaten, and cook at least 5 minutes or until very thick. Pour into rich pie crust. A meringue or whipped cream may be used on this. This is enough for two pies.

MRS. HAY.

Cliffon Lemon Pie—Three egg yolks, $\frac{1}{2}$ cup sugar, juice of 1 lemon, 3 egg whites, $\frac{1}{2}$ cup sugar. Beat yolks very light, add $\frac{1}{2}$ cup sugar, beating slowly all the time. Cook in double boiler until jellied. Cool and add lemon and egg whites, beaten stiff, which has $\frac{1}{2}$ cup sugar added, beat slowly all the time it is being added. Fold in yellow mixture, blending thoroughly. Heap in baked pie shell. Brown in oven.

—MRS. JOSLIN.

Queen of Lemon Pie—Cream 2 tablespoons butter, 1 cup of sugar and 2 egg yolks as for cake, add 4 level tablespoons flour, rind and juice of 1 lemon, pinch of salt and 1 cup milk. Beat whites of 2 eggs very stiff and cut into mixture. Put into an uncooked crust and bake in slow oven about 30 or 40 minutes.

MRS. ELLA J. BRIDGE.

Rice Lemon Pie—One cup sugar, yolks of 3 eggs, 1 tablespoon butter, 2 tablespoons boiled rice, mashed fine, 3 tablespoons sweet milk, grated rind and juice of 1 lemon. Beat all ingredients well. Line a pie pan with pastry and bake. Then put filling in crust. Put whites of eggs on top and brown in oven.

—MRS. CHRISTIE.

Lemon Pie—Grate 1 large lemon or two small ones, trimming off part of the peeling to prevent making bitter. Squeeze juice, 1 large cup sugar, 4 eggs, 2 cups boiling water, 4 tablespoons corn starch, 1 large tablespoon butter. Cook together in double boiler until thick and pour in baked crust. Put beaten egg whites on top and brown a little.

MRS. E. H. ROESELER.

PIES—Continued

Mince Meat—Four lbs. of meat (grind), 3 pounds of suet (ground), 8 lbs. of apples, 2 lbs. of currants, 2 lbs. of raisins, 1 lb. of citron, 6 lbs. of brown sugar, 1 lemon (chopped), $\frac{1}{2}$ ounce mace, 1 tablespoon each of cinnamon, allspice, cloves, 2 tablespoons salt. Use about 2 quarts (maybe more) boiling cider and cook all together for about $\frac{1}{2}$ hour.

—MRS. HAY.

Snow-Capped Pineapple Pie—Three fourths cup sugar, 1 cup boiling water or 1 cup pineapple juice, 2 eggs (beaten), 4 tablespoons cornstarch, 1 cup crushed pineapple. Mix sugar and cornstarch and add to the boiling water or fruit juice. Cook in double boiler 20 minutes, then add the butter and the crushed pineapple. Heat thoroughly and beat in the eggs. Cook a few minutes longer. Chill and pour into a baked pie shell. Top with whipped cream.

—MRS. R. A. SELL.

Raspberry Pie—Cook $\frac{3}{4}$ cup sugar, 1 cup water with cornstarch to thicken enough to hold berries firm. Add a few drops of red cake coloring, cool and add red raspberries. When all is chilled add to baked crust and serve with whipped cream.

—MRS. P. C. STOKES.

Pumpkin Pie—One pint of cooked strained pumpkin, 2 quarts of milk, 5 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup melted butter, 2 tablespoons cinnamon, 1 teaspoon of ginger may be used instead of cinnamon if preferred. Beat eggs light, add milk, pumpkin, sugar, butter and spices. Pour in pastry lined tins and bake in a moderate oven until set. Cool and serve with whipped cream.

—MRS. J. B. ANDERSON.

Lemon Pie—Three eggs, 1 cup sugar. Beat yolks until stiff, add $\frac{1}{2}$ cup sugar, pinch of salt, juice and rind of 1 lemon and butter the size of an egg. Put in double boiler and as soon as thick remove from fire and stir in $\frac{1}{2}$ the stiffly beaten whites. Place in cooked crusts and serve with the remaining egg whites or whipped cream.

MRS. J. B. ANDERSON.

PUDDINGS

Carrot Pudding—One cup raw carrot grated, 1 cup raw potatoes grated, $\frac{1}{2}$ cup shortening, melted, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup nuts, $1\frac{1}{2}$ cups raisins, $\frac{1}{2}$ teaspoon each of salt, cloves, nutmeg and mace, 1 teaspoon cinnamon, 1 teaspoon soda put in 2 cups flour. Steam for 5 hours.

—MRS. WALTER MUIR.

Chocolate Bread Pudding—Two cups milk, 2 eggs, $\frac{1}{3}$ cup sugar, salt, 1 square chocolate, 2 tablespoons butter, $\frac{3}{4}$ cup bread crumbs. Scald milk, beat eggs, add sugar and salt. Pour on milk, return to double boiler and cook till thickened. Melt chocolate and add to custard. Pour into baking dish and bake 15 minutes in moderate oven.

SAUCE: $\frac{1}{2}$ cup sugar, salt, 1 tablespoon flour, 1 cup boiling water, 1 teaspoon vanilla, 2 tablespoons butter.

—MARY LEE.

Chocolate Souffle—Two tablespoons butter, 2 tablespoons flour, $\frac{3}{4}$ cup milk, $1\frac{1}{2}$ squares of bitter chocolate, $\frac{1}{3}$ cup sugar, 2 tablespoons hot water, 3 eggs, 2 teaspoons vanilla. Cook 20 minutes and add whites of eggs after mixture has cooled. Then bake 20 minutes and serve at once with whipped cream.

—MRS. HAY.

Date Icebox Pudding—One box graham crackers 15c size, $\frac{1}{2}$ pound marshmallows, 1 package dates, 1 cup nuts. Grind crackers and cut up other ingredients. Add milk or cream to this and make in a loaf. Let stand in icebox eight hours. Serve with caramel sauce and whipped cream.

—A. JUEL.

Marshmallow Dainty—Place $\frac{1}{2}$ pound of marshmallows in tin with $\frac{1}{4}$ cup milk and cook slowly until marshmallows are melted. Remove from fire, beat well and let cool. Beat $\frac{1}{2}$ pint of heavy cream and fold in. Add $\frac{1}{2}$ cup walnuts and $\frac{1}{2}$ cup maraschino cherries. Wet any mold inside with cold water, turn in mixture and chill 8 or 10 hours in refrigerator. Unmold on serving plate. Surround with cold custard or fresh berries. If berries are used do not use cherries or nuts in the pudding.

—MRS. HAY.

Fresh Cherry Pudding—One cup Swans Down flour, 2 level teaspoons baking powder. Sift flour and baking powder together, work into this one cube butter until fine as corn meal. Add sufficient milk to soften dough and beat. It should be slightly softer than biscuit dough. Place layer in baking pan and a layer of pitted black cherries alternating until material is used. Bake about 40 minutes and serve with whipped cream.

—AMY LAUZER.

SAUCE

Butterscotch Sauce—One lb. brown sugar, $\frac{1}{2}$ cup corn syrup (white or maple flavor), 1 cup water, $\frac{1}{3}$ cup butter. Mix all the ingredients. Put over fire and stir until sugar is dissolved. Boil until a little of the syrup dropped in cold water forms a very soft ball.

—MRS. ELIAS.

Sherry Sauce—Beat one egg until thick and creamy, add 1 cup powdered sugar, 1 cup stiffly whipped cream and sherry flavoring as desired. Fold together just enough to combine. Use over steam pudding.

—A. JUEL.

ICING

Cake Frosting Eight marshmallows, 3 tablespoons milk, 1 large tablespoon butter. Boil above ingredients and add $1\frac{1}{2}$ cups of powdered sugar after removing above from the stove. Flavoring and beat.

—MRS. E. H. ROESELER.

Chocolate Icing—1 cup granulated sugar, 1 egg, 3 tablespoons sweet milk, 2 squares Baker's chocolate. Stir the whole egg, unbeaten, into the sugar; add the milk and grated chocolate. Cook, stirring constantly, for three minutes; flavor with one teaspoon vanilla. Let cool slightly before putting on the cake.

—MRS. E. H. ROESELER.

Uncooked Chocolate Icing—One-fourth cup cream, $\frac{1}{4}$ cup melted butter, 2 squares chocolate, 2 teaspoons vanilla. Powdered sugar added to make right consistency. Melt butter and chocolate together and add cream, sugar and vanilla.

Layer Filling for a White Cake—Yolks of 3 eggs, 1 tablespoon water, $\frac{3}{4}$ cup sugar, juice and rind of one lemon or orange, as preferred. Cook in double boiler. To mix the whites in while still warm and served on cake make a good dessert.

—MRS. CHRISTIE.

Maple Frosting—One cup sugar, 1 cup maple syrup. Boil until it threads, then beat into white of egg.

—MRS. JOE ARMSTRONG.

ICING—Continued

Seven Minute Frosting—One cup granulated sugar, $\frac{1}{3}$ cup water, $\frac{1}{2}$ teaspoon cream of tartar, 1 egg white unbeaten, 1 tablespoon of white karo. Put all in a double boiler and beat for seven minutes, or until thick enough to spread, then add 1 teaspoon vanilla. Beat until cool.
—MRS. ELIAS.

Yellow Jacket Icing—Two egg yolks, $1\frac{1}{2}$ cup sugar, 2 tablespoons corn syrup, 1 teaspoon flavoring, $\frac{1}{2}$ cup water, 6 marshmallows. Boil sugar, water and syrup to spin a thread, beat egg yolks, add cooked syrup, beat and when about cool add marshmallows.

—MRS. ELLA J. BRIDGE.

Maple Walnut Icing—Two egg whites, $2\frac{1}{4}$ cups brown sugar, 5 tablespoons water, 1 teaspoon vanilla, 1 cup walnut meats chopped. Put egg whites, water and sugar in top of double boiler. Beat with a rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly and cook for 8 minutes or until icing stands in peaks. Remove from fire, add vanilla and heat until thick enough to spread. Sprinkle nuts on top.

—MRS. HAY.

SHERBET AND ICE CREAM

Vanilla Ice Cream—Two cups XX cream, $1\frac{1}{2}$ cups confectioners sugar, 1 cup single cream, $1\frac{1}{2}$ teaspoons vanilla. Whip XX Cream until light and fluffy; add sugar and vanilla. Carefully fold into this 1 cup single cream. Pour into tray and allow to freeze without stirring until solid.

—MRS. ELIAS.

Maple Mousse—One pt. whipping cream, $1\frac{1}{2}$ cups maple syrup, $\frac{1}{8}$ teaspoon salt. Beat the cream until it is very thick. Cook the syrup and let chill, add salt. Place in a freezer and let stand 4 hours or turn until it is frozen.

—MRS. HEGEWALD.

Frozen Peaches—Make syrup of 1 qt. water and $1\frac{1}{2}$ lbs. sugar. Cool. Add 2 lbs. crushed peaches and 1 teaspoon almond flavoring. Freeze.

Apricot Sherbet—To: 1 qt. of liquid use 1 tablespoon gelatine. (The liquid may be water and fruit juices, fruit pulp or all fruit juices). Sugar to taste. Juice of 1 lemon. Mix juices, gelatine, lemon juice and sugar well and freeze. To make a cream sherbet reduce the liquid and substitute cream.

—MRS. RA SELL.

Orange and Lemon Cream Sherbet—Two qts. fruit juices and water (1 doz. oranges, 4 lemons, balance water), 1 qt. cream, $\frac{1}{2}$ tablespoon gelatine, sugar to make VERY sweet. Put sweetened fruit juices and water into freezer and chill thoroughly. (Note: The cream will curdle unless the mixture is absolutely chilled.) Pour in the cream and freeze. Gelatine may be omitted.

—MRS. RA SELL.

Water Sherbet—Three cups sugar, $\frac{3}{8}$ cup flour. Mix flour and sugar and dissolve in one cup cold water. Add 2 qts. of boiling water, the juice of 3 lemons and cook 20 minutes. When taken from the stove; add the whites of 4 eggs, orange juice, grated pineapple or any fresh fruit may be added to this just before freezing.

—MRS. HAY.

CANDY

CARAMELS—One-fourth lb. chocolate, $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup molasses with a little New Orleans molasses in it, 1 cup cream. Boil until it cracks in cold water. Pour in a buttered plate and let cool.
—MRS. E. H. ROESELER.

CARAMELS—Two cups sugar, $\frac{3}{4}$ cup glucose, $\frac{1}{2}$ lb. butter, 1 pt. cream (2 cups). Put all ingredients together except one cup of cream. When candy starts to boil add the rest of cream slowly (do not stop the boil as this keeps it from curdling). Candy must be cooked until it is thick like cheese. After taking off stove add 1 cup nuts and flavoring.
—MRS. PRIESTHOFF.

Divinity—Two and one-half cups sugar, 1 cup boiling water, $\frac{1}{2}$ cup dark Karo syrup, whites of 2 large or 3 small eggs, well beaten, 1 cup walnuts, flavoring. Boil sugar, water and syrup until it forms a hard ball in water. Beat slowly into eggs. When almost beaten add nuts and flavoring.
—MRS. E. H. ROESELER.

Chocolate Balls—One and one-half cakes Dot's chocolate melted in double boiler. When melted add 1 can of Eagle Brand milk. Cook a few minutes until well mixed and thick. Let stand in ice box until perfectly cold (about 3 hours). Then form into shapes desired, rolling each in the ground nuts, coconut and decorettes as desired.
—MRS. HAY.

Fudge—Two squares chocolate, $\frac{1}{3}$ square butter, 2 cups sugar, $\frac{3}{4}$ cup milk. Melt butter and chocolate, add sugar and blend well together. Then add milk. Place in a clean pan and boil until it forms a soft ball when dropped in cold water. Never stir while cooking. When perfectly cold, beat and mould in a long roll.
—MRS. HAY.

Fudge—Melt $\frac{1}{4}$ lb. of chocolate in pan. Add four cups of sugar and stir until thoroughly mixed. Add 2 cups of boiling water and put on stove and boil. After it has boiled a few minutes add a large tablespoon of butter and 1 teaspoon of vinegar. Boil until it forms a soft ball in water. Set in a cold place until it is stone cold. Beat. Add vanilla and beat until creamy. Pour in buttered pan.
—MRS. E. H. ROESELER.

Candied Grape Fruit Peel—Cut grape fruit peel in strips $\frac{1}{2}$ inch wide and $2\frac{1}{2}$ inches long. Do not remove the white part from peel. Cover with cold water and bring to boil. Drain and repeat 8 times. Make a syrup of sugar and cold water and boil until it will spin a thread. Then add peel and boil until syrup thickens again and pieces are clear. (Time depends on quantity.) Drain and spread pieces on wax paper. When cool roll in granulated sugar. —MRS. LIBBY.

UNCOOKED FUDGE—One egg white, 1 lb. powdered sugar, 2 squares chocolate, $\frac{1}{8}$ lb. butter, 8 teaspoons Eagle Brand milk, 1 teaspoon vanilla, 1 cup walnuts. Beat egg white stiff, add melted butter, chocolate and sugar. Mix well. Add milk and nuts. Put in ice box for 24 hours.
—MARY LEE.

Peanut Brittle—One and one-half cups granulated sugar, $\frac{1}{2}$ cup crystal Karo, $\frac{3}{8}$ cup water. Cook to soft ball, then add 2 cups RAW peanuts, 2 tablespoons butter, cook to a golden brown and just before pouring on butter slab, add 1 level teaspoon soda and 1 teaspoon vanilla.
—MRS. P. C. STOKES.

WAFFLES

Waffles—Two cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 3 tablespoons melted butter, $1\frac{1}{2}$ cups milk, 3 eggs. Sift dry ingredients, add yolks, well beaten, milk, butter and stiffly beaten whites. Beat well and cook on a hot waffle iron.

—MRS. E. H. ROESELER.

Waffles—One and $\frac{1}{3}$ cups flour, $2\frac{1}{2}$ tablespoons sugar, 1 cup sweet milk, 3 tablespoons melted butter, $\frac{1}{4}$ teaspoon salt, 3 teaspoons baking powder, 2 eggs. Sift dry ingredients. Add yolks of eggs, beaten, and mixed with milk. All melted butter and then the stiffly beaten egg whites.

—MRS. JOSLIN.

Plain Waffles—Two cups flour, 4 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 2 tablespoons sugar, 2 eggs, $1\frac{1}{4}$ cups sweet milk, 6 tablespoons melted fat. Mix and sift dry ingredients. Beat egg yolks until lemon colored, and add with milk into dry ingredients, add fat, fold in beaten egg whites. Batter should not be thin—the waffles should cook about 2 or 3 minutes before trying to open iron.

—MRS. P. C. STOKES.

Cocoanut Waffles—Two cups pastry flour, 3 teaspoons baking powder (cream tartar B. P.), $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cocoanut, 3 egg yolks, beaten light, 1 cup milk, 4 tablespoons melted butter, 3 egg whites, beaten light. Sift, flour, baking powder, and salt together twice. Add egg yolks mixed with the milk; then melted butter. Fold in egg whites. Have waffle iron hot and bake. Serve with butter-scotch sauce.

—MRS. ELIAS.

Waffle-ized Crisp Ginger Biscuits—One-half cup butter, 1 cup sugar, $\frac{1}{2}$ cup sour cream or milk, 2 eggs, 1 teaspoon soda, 1 tablespoon ginger, 1 teaspoon cinnamon, $2\frac{1}{2}$ cups sifted flour, juice and grated rind of one orange. Cream butter and sugar, add beaten eggs, sift flour, cinnamon and ginger together and add alternately with sour milk in which soda has been dissolved to the first mixture. (If sour milk is used instead of cream, add 2 tablespoons butter). Place spoonful on each section of waffle iron and bake from 3 to 4 minutes, do not have iron too hot, and do not open iron until after cake starts to bake. In taking cakes off griddle, cut in 4 sections and remove carefully. These are very good, cold.

—MRS. P. C. STOKES.

Waffles—Two cups flour, 4 teaspoons baking powder, $\frac{3}{4}$ teaspoon salt, $1\frac{3}{4}$ cups milk, 2 eggs, 1 tablespoon melted shortening. Sift flour, baking powder and salt together; add milk to yolks of eggs; mix thoroughly and add to dry ingredients; add melted shortening and fold in beaten whites of eggs. Bake in well greased hot waffle iron until brown.

—MRS. RALPH HARNES.

Cocoanut Puffs—Whites of three eggs, 1 cup sugar, 1 teaspoon vanilla, 1 teaspoon cornstarch, 2 cups shredded cocoanut. Beat the whites stiff, then add sugar and heat over hot water until it forms a crust on the bottom. Remove from the hot water and add other ingredients, then bake on greased pans in a hot oven.

—MRS. RALPH HARNES.

Ginger Bread—One cup black molasses, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup water, 1 heaping teaspoon soda, pinch of salt, ginger to taste. Flour enough to make a thin batter.

—MRS. W. K. LEE.

Ginger Waffles—One cup molasses, $\frac{1}{3}$ cup butter, $1\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup sour milk, 1 egg, 2 cups flour, 2 teaspoons ginger, $\frac{1}{2}$ teaspoon salt. Heat butter and molasses to boiling point. Remove from fire, beat in soda, add milk and eggs well beaten. Last add dry ingredients sifted together. Bake and serve with whipped cream or ice cream placed on top of waffle.

—MARY LECKIE ROBERTS.

MISCELLANEOUS

Cheese Fondue—One cup scalded milk, 1 cup soft bread crumbs, 1 cup diced cheese, 1 tablespoon butter, $\frac{1}{2}$ teaspoon salt, 3 eggs. Mix first 5 ingredients, add yolks of eggs. Cut and fold in beaten whites of eggs and bake in buttered baking dish 20 minutes.

Luncheon Cheese—One and one-half cups grated cheese (any kind), $\frac{1}{2}$ pt. milk, butter size of an egg, generous pinch of salt, 1 egg beaten into the milk. Put all in boiler and melt, stirring constantly, when boiling; add 1 teaspoon cornstarch, previously dissolved in 1 tablespoon cold milk. When compound thickens remove from stove.

—MRS. W. H. GOTTSCHÉ.

Waffle-ized Cheese Sandwiches—Cut bread $\frac{1}{4}$ inch thick, place layer of Cheddar or American cream cheese between slices of bread, brush outside of sandwich with melted butter. Place on heated waffle iron and toast 2 or 3 minutes.

—MRS. P. C. STOKES.

Chili—Fry 1 lb. hamburger until almost done. Add $\frac{1}{2}$ onion, $\frac{1}{2}$ teaspoon chili powder, 1 small can tomatoes, 1 small can kidney beans, and 2 cups water. Salt to taste.

—MRS. HETTS.

Chili—One and one-half lbs. red chili beans, 3 large onions, 1 lb. hamburger, 1 qt. tomatoes, 1 tablespoon chili pepper, $\frac{1}{4}$ teaspoon cayenne, 2 tablespoons salt, 3 qts. water. Cook beans done, chop onions and fry good and brown in lard. Fry hamburger in lard, stirring while frying. Add this to beans. Put tomatoes through sieve and add to other ingredients. Add chili pepper, cayenne, salt and water. Cook several hours slowly. Makes 1 gallon chili.

—DAISEY KEITH.

Dumplings—To a cup of flour add 1 teaspoon baking powder and $\frac{1}{4}$ teaspoon salt and $\frac{1}{3}$ square butter. Add milk to make a thick batter. Drop in broth. Place lid on kettle and boil 15 minutes. A little more butter may be used if desired.

—MRS. HAY.

Macaroni Loaf—Three-fourths cup macaroni, 1 cup cream, 1 cup soft bread crumbs, $\frac{1}{4}$ cup butter, 1 tablespoon red or green peppers, $\frac{3}{4}$ cup cooked and chopped meat or 1 cup grated cheese, 1 tablespoon onion juice, 1 tablespoon chopped parsley, 3 eggs, 1 teaspoon salt. Cook macaroni in boiling salted water until tender, drain and rinse in cold water. Scald cream, add bread crumbs, butter, peppers and all other ingredients. Set pan of mixture on many folds of paper in dish of hot water and bake in moderate oven for $\frac{1}{2}$ to $\frac{3}{4}$ hour. Serve with tomato sauce.

Tomato Sauce for Macaroni Loaf—Two tablespoons butter 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, little pepper, 1 can stewed and strained tomatoes.

—MRS. W. H. GOTTSCHÉ.

Noodles—Three eggs, 3 tablespoons water, 1 tablespoon butter, $1\frac{1}{2}$ cups flour, salt. Roll very thin. Let stand until dry enough to roll as a jelly roll, cut very thin.

—MRS. HEGEWALD.

MISCELLANEOUS—Continued

Italian Spaghetti—One-half package spaghetti, $\frac{1}{2}$ lb. American cheese, 1 clove garlic, 1 large green pepper, 1 can of tomatoes (small), 5 tablespoons of butter, $\frac{1}{2}$ bottle catsup, salt, pepper, paprika, large can mushrooms. Cook spaghetti in boiling salted water until tender, drain and let cool water run through it. Add cheese, grated, the garlic and peppers, chopped fine. Add the other ingredients and mix well together. Let simmer 30 minutes. Serve on platter with large whole mushrooms. These can be omitted.
—MRS. ELIAS.

Scalloped Tomato and Okra (a good lunch dish)—Two cups stewed tomatoes, 2 cups or 1 can sliced cocked okra, 1 medium sized onion, 1 cup soft bread crumbs, 3 tablespoons butter. Have tomatoes well seasoned. Put layers of tomato, okra, thinly sliced onion and crumbs in a baking dish. Put bits of butter over each layer of crumbs, and have crumbs and butter on top. Bake until crumbs are brown, about 35 minutes at 350 deg.
—MRS. ELIAS.

Orange Marmalade—Shave: 1 orange, 1 lemon, 1 grapefruit. Remove the seeds and core. Measure the fruit and add to it 3 times the quantity of water. Let it stand in an earthen dish over night and then boil for 10 minutes; again let it stand all day and night. Add equal parts of sugar and boil until it jellies.
—MRS. GOODNOUGH.

RULES—

1. When cooking chicken for patties, pour hot water on fowl to retain the flavor; for soup use cold water.
2. Allow 30 lbs. of turkey for 30 people.
3. Baste fowl with brush every 15 minutes with the following mixture: $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup boiling water, 2 tablespoons vinegar.

Peach Jam—Peaches, peeled and mashed, a few stones left in, a pound of sugar to a pound of peaches. Cook down until fruit is clear. It can be cooked until it is as thick as honey. If sugar stands on fruit 1 hour, no water will be needed.
—MRS. T. L. TALIAFERR.

Fruit Punch—One cup orange juice, 1 cup lemon juice, 1 cup strong green tea, 2 cups sugar (let stand $\frac{1}{2}$ hour), $\frac{1}{2}$ cup maraschino cherries, 2 cans grated pineapple. Add water enough to make $\frac{1}{2}$ gallon in all. Before serving, add one quart White Rock water and one pint of ginger ale.

Cheese Filling for Sandwiches—Almost one pound American cheese 1 can Borden's evaporated milk, 1 small can pimentos. Cook cheese in double boiler until melted stirring constantly. Then add milk and cook until smooth. Remove from stove; add pimentos and place in jar while hot.

Carrot Pudding—One and one-half cups flour, 1 cup beef suet, 1 cup sugar, 1 cup raisins, 1 cup currants, 1 cup grated potatoes, 1 cup grated carrots, 1 teaspoon soda, pinch of salt. Steam three hours; serve with sauce.
—MRS. W. K. LEE.

HOME ECONOMICS DIVISION

Iowa State College

AMES, IOWA

SIMPLE SERVICE OF HOME MEALS

THE TABLE

For breakfast, supper, or luncheon a small cloth or doilies may be used. This is a great saving on linen and on laundry. For dinner, a beautifully laundered table cloth is used over a pad of felt or canton flannel. It is well to tie the pad in place to prevent slipping. The tablecloth, whether of linen or cotton must be spotless. The cloth should fall 10 to 12 inches below the edge of the table. It should be placed with the fold exactly in the center of the table with opposite edges of the cloth at a uniform distance from the floor.

A bouquet of flowers or a growing plant are a necessary addition to every meal. A little thought and care makes this always possible. This bouquet must be low so that it does not prevent guests seeing each other. Do not use highly scented flowers. The flowers must harmonize with the color scheme of the food.

SETTING THE TABLE

The plate, napkin, glass, and cutlery set in place for each individual at the beginning of a meal are designed "the cover." Each cover requires from 20 to 24 inches of length and 15 inches for depth.

Chairs are arranged at each place when the meal is announced. The edge of the seat just even with the edge of the table, so that one may be seated without moving the chair.

The knife is placed at the right with cutting edge toward the plate.

The forks are at the left, tines turned up. The exception is the oyster fork which is placed at the extreme right.

The spoons are placed at the right of the knife. Silver must not touch, neither must it be too far apart.

The sequence for all spoons and forks is from outside in toward the plate in the order in which they are used.

The water glass is set at the tip of the knife. Goblets are used for more formal occasions.

The bread and butter plate is set at the top of the fork. The butter spreader is placed on the butter plate parallel to the edge of the table, handle toward the right or the spreader may be placed parallel to the forks.

SIMPLE SERVICE OF HOME MEALS

The napkin is placed at the left of the forks with the hem and selvedge parallel to the edge of the table and the forks.

All silver, linen and dishes are placed one inch from edge of table.

In all table appointments the lines should be parallel with the edges of the table, never on the diagonal. This rule applies especially to the placing of salts, peppers, sugar and creamer, jelly, pickles, bread, etc. The covers should be directly opposite if possible. All articles should be conveniently and symmetrically arranged. The table should be studied as a whole to see that it is well balanced.

The hostess sets nearest the kitchen if she must wait on the table, otherwise her place is facing the kitchen, the host sets opposite the hostess.

Everything pertaining to one course must be placed before the course is served. Serving silver is brought from the serving table. The carving knife is placed at the right of the host, the fork is placed at the left. Serving spoons are placed at the right.

In placing jelly, pickles and other food that is to be passed, so place that some one can reach them without difficulty. Place the serving silver beside the dish containing the food.

If open salt and pepper are used they are placed at each cover or between two covers. Small glass or silver spoons are placed beside these.

RULES FOR SERVING

All table service should be done quietly and without any appearance of haste.

To fill glass do not lift the glass from the table. If the covers are crowded the glass may be drawn to the edge of the table to fill. Take hold of glass well down toward the bottom. Use a napkin to catch the drip. This applies to the refilling of all cups and glasses.

Butter, jelly, pickles, relishes, etc. can be on the table when the guests are seated.

Hot food must be served on hot dishes. Cold food on cold dishes.

SIMPLE SERVICE OF HOME MEALS

A folded napkin or small tray may be used in serving dishes containing food. A tray may be used when bringing silver and accessories to the table or when passing articles such as sugar and cream.

Place, pass and remove all dishes from the left of the person, using the left hand. The only time a waitress goes to the right is in placing, replenishing and removing a beverage.

Place all side dishes at the left as near the plate as possible without crowding.

The host serves the meat, potatoes, vegetables and may also serve the dessert. The hostess may serve the soup, vegetables, salad, dessert, and beverage. Serve the hostess first, then to her right and so on around the table. If the host serves the plates, he asks the one at his right to pass the first plate to the hostess, the second to Mrs. Blank so that no confusion arises. Some people prefer to serve the guest first.

In passing food, hold dish low and have the serving silver in place. Always pass the most important accompaniment to a course first, and the others in the order of their importance. In serving from the kitchen bring in two plates. Use the service table for one while placing the other. In placing a plate hold the plate on the palm of the hand, steadying the edge with the thumb. Do not place the thumb over the edge, yet have a firm hold so that the guest be not alarmed at the danger of sliding food from the plate into the lap.

When there is no hired help it is permissible to request a guest to "please help yourself and pass the bread," cake, etc.

Remove one complete cover at a time using the left hand to reach for the plate. The right hand may be used to hold the plate while one reaches for the side dish with the left hand. Do not stack the dishes in front of the guest. Stand sidewise in reaching for plates lest one may crowd the guests. Never reach in front of a guest.

Use the serving table to place dishes from one cover while another is cleared, then remove dishes from both covers to the kitchen.

SIMPLE SERVICE OF HOME MEALS

In the removal of dishes, remove all food first, then soiled dishes, glasses, silver and cutlery, then clean dishes, glasses, silver and cutlery. Remove all unused silver belonging to the

course. Remove everything pertaining to one course before serving the next course.

LEST WE FORGET

Stand behind the chair until the hostess sits. Sit down from left side of chair. Sit upright but naturally. Do not lounge nor lean on the table. The hostess unfolds her napkin first, takes up the silver to be used and in all cases gives the signal for beginning to eat. The napkin is placed on the lap not entirely spread out. Make no display in so doing.

Never leave the spoon standing in a cup or in a sherbet glass. Bread is not cut but a fairly small piece is broken off and is buttered while resting on the bread and butter plate. Do not rest on the hand or on the tablecloth. Never spread a whole slice at one time nor take a bite from the whole slice.

Do not gesticulate with the knife or fork.

In cutting food hold the knife in right hand the fork in the left, tines down, grasping the handle firmly and naturally. In raising food to mouth use fork in right hand, the tines up. Use a fork for all food if possible, but creamed vegetables and water ices may be eaten with a spoon. In using a spoon dip away from oneself. Take from the side of the spoon. Do not sip beverages from the spoon, but drink from the cup. Do not blow on food to cool.

The mouth should be closed while it contains food. It should not be too full as it is often necessary to reply to some questions.

Do not eat too fast.

Keep the lips closed while chewing food.

Keep the hand quietly in the lap while not busy with the food. Do not handle cutlery or mark the tablecloth.

In using a handkerchief always do so sparingly and unobtrusively. Better retire than be obnoxious.

Z018.012.0372